

TRUE FEELS

Finest Quality Truffles

A world of True Feelings

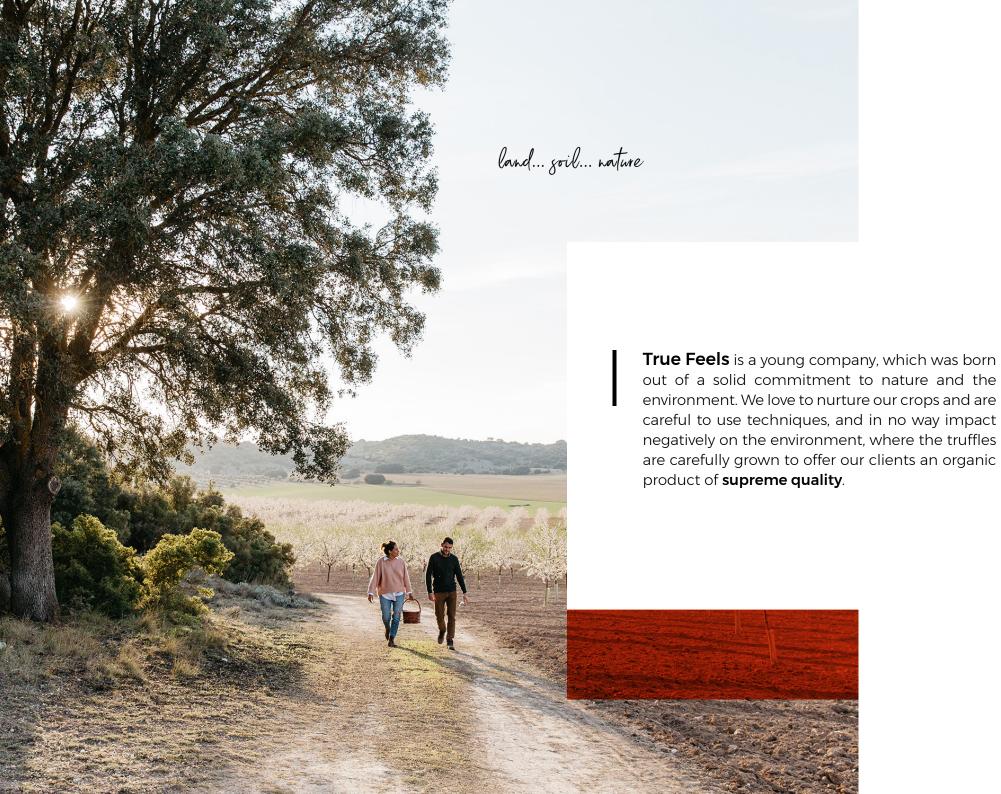














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O ur CROPS

The importance of the Soil

AGRICULTURAL LAND



ENVIRONMENT

Our fields are situated in unique, natural and privileged locations in the Spanish regions of Castilla la Mancha and Teruel. Our quality certifications ensure a perfect adaptation of our activity within the ecosystem.

Privileged Ecosytem



CAPACITY

We now own extensive land full of healthy holm oak, which enable us to have a year-round production of high-quality organic truffles. As a result, we are positioned amongst the world-leading companies in terms of production, quality and service capacity.



COMPANY TRADITION

VISION

True Feels was born out of a desire to **innovate** new products and out of a constant, almost vocational drive to **expand**.

Own Poduction

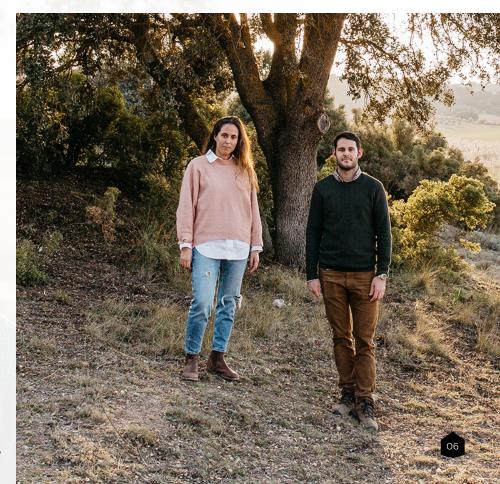
LEGACY

The tradition, whereby a 'business' passes from **generation** to **generation**, is much more than just continuing a business. For us, it means passing on the entrepreneurial spirit from our grandparents and their invaluable knowledge in order to move forward and constantly adapt to new markets. In this way, we are able to promote environmental sustainability, employment and continue to offer a high-quality service to our clients.

We are a **family business** in which, through dedication and practice, we have achieved constancy in **service** and **quality** in our products.

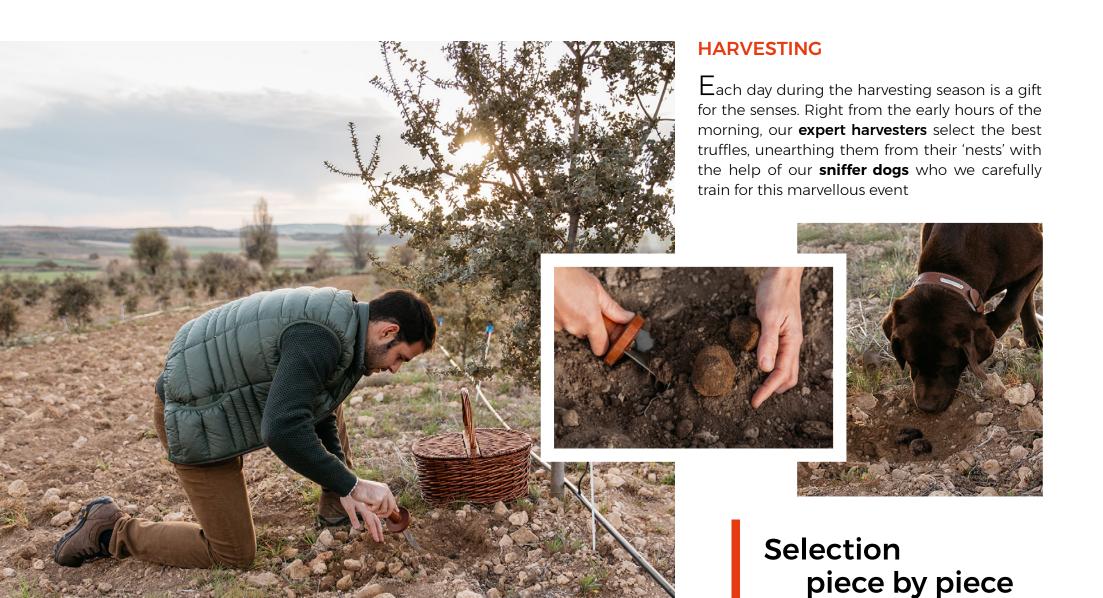








WE SELECT EACH INDIVIDUAL TRUFFLE





TRUFFLE VARIETIES

Tuber Melanosporum and Tuber Aestivium allow us to delight in the "Treasures of Our Land" almost all year round.

TUBER MELANOSPORUM

This species of truffle is called the 'black truffle' and is considered to be one of the queens of mushrooms in the world. Usually, the harvesting season is from December until March, of which January and February are the best months. The season can be extended or reduced, depending on the weather conditions

Treasures of Our Land







TRUEFEELS (











TUBER AESTIVUM

With the warm weather, the earth gives us another gift: the 'summer truffle'. The main difference from the black truffle is that it has a less intense flavour and smell, although still exquisite, and the cut reveals a pearly white colour inside. The season for its harvest is from June to August. Like the previous variety, depending on the weather conditions, the season can be extended or reduced.



G ourmet DELIGHT

Sensations

LUXURY FOR THE SENSES



CATERING PROFESSIONALS

Our production volume means that we can satisfy the required demand for truffles, whether it be for restaurants, gourmet shops or for large catering business groups. We are therefore able to ensure a continuous service of our product, together with the utmost quality during the production seasons.

INDIVIDUAL CLIENTS

For lovers of truffles, of different and exquisite things, the best black and summer truffles in season are now within your reach. In addition, we are able to serve them **freshly harvested**.

With **True Feels** it's possible to cook and prepare your dishes with the best chef in your kitchen!

From the Land to the Table













info@truefeelsco.com

+34 680 983 906 | +34 649 506 013

WWW.TRUEFEELSCO.COM